

## CLAIMS

1. ~~Sauce~~ for alimentary use, characterized in that it contains, as main ingredient, balsamic vinegar of Modena.
2. Sauce as per claim 1, characterized in that it contains also thickening agents, apt to add consistence to vinegar, and sugars having the role of softening the acid taste of vinegar.
3. Sauce as per claim 2, characterized in that it contains a thickening agent based on modified starch and xanthan gum.
4. Sauce as per claim 3, characterized in that it contains also sugars having the role of softening the acid taste of vinegar and to impart body and roundness to the taste of the sauce
5. Sauce as per one or more of the previous claims, characterized in that it contains also flavouring bases, suitable to give a specific aroma or flavour to the sauce based on balsamic vinegar of Modena.
6. Sauce as per claim 5, characterized in that said flavouring bases are comprehensive of:
  - meat flavour to give the balsamic sauce a taste of meat;
  - pepper flavour to give the sauce a taste of pepper;
  - oregano flavour to give the sauce a taste of pizza;
  - crustaceans powder or a shrimp flavour to give the sauce a taste of fish.
7. Sauce as per claim 6, characterized in that said flavouring bases include also one or more of the tastes of rosemary, onion and garlic.
8. Balsamic sauce as per one or more of the previous claims, characterized in that it is a basic balsamic sauce containing at least 40% of balsamic vinegar of Modena, combined with sugars, modified starch and xanthan gum.

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9. Balsamic sauce, as per one or more of the previous claims, characterized in that it contains at least 400g. of balsamic vinegar of Modena per 1000g. of finished product.

ADD B<sub>2</sub>